

FIND YOUR PERFECT FLAVOUR.

1. ANALYTICALLY VALIDATE PRESERVATIVE FREE



2. FRUIT RECEIVAL



3. CRUSH & DESTEM



4. THERMOVINIFICATION



5. DRAIN & PRESS



6. PROTEIN STABILISE



7. CLARIFICATION / FILTRATION



8. POTASSIUM ADJUSTMENT - ION EXCHANGE



9. EVAPORATE



10. STANDARDISATION & ANALYSIS



11. ASEPTIC / NON-PACKING
/ ANALYSIS



12. COLD STORAGE